

ically, feeling that his eyes were turned quizzically on hers. And all the while she was repeating fiercely: "I'm glad I did it. I'm glad! I'm glad!"

And suddenly she felt his arms about her, and his lips on hers. "You are the girl, Claire!" he cried triumphantly. "Didn't you guess? Didn't you know? Tell me you can love me! You must, you must, Claire!"

"Oh, I do!" she sobbed, overcome by the revulsion, "I have always loved you—always, Philip!"

NEW COOKIE RECIPE

By Caroline Coe

Rock Island Cookies — Cream $\frac{1}{2}$ cup of butter or substitute with 1 cup of light brown sugar. When light and creamy add 1 egg and beat 5 minutes. Sift 2 even teaspoons of baking powder with $1\frac{1}{2}$ cups of flour. Add 2 tablespoons of sweet milk to egg mixture. Flavor with vanilla and a dash of nutmeg.

Add flour and baking powder, drop from spoon onto well greased pans and bake in quick oven.

GOING SOME

An old man nearly 80 years old walked 10 miles from his home to an adjoining town. When he reached his destination he was greeted with some astonishment by an acquaintance.

"You walked all the way?" the latter exclaimed. "How did you get along?"

"Oh, first rate," the old man replied, genially. "That is, I did till I came to that sign out there, 'Slow down to fifteen miles an hour.' That kept me back some."—Argonauts.

FINE FEATHERS THE FASHION ON FINE OCCASIONS

Women who love fine clothes and wear 'em find plenty of opportunity to indulge their fancy this winter. The afternoon gown, or the gown that graces the matinee, is quite as rich and elaborate as the gowns de-

signed for ballroom or dinner party wear.

The charming young persons pictured here is dressed for the matinee.



Her gown is green mirror velvet. The short, fur-trimmed jacket is heavily brocaded in gold.